Executive Chef's Broccoli Rabe and Chicken Primavera



Ingredients:

Chicken Breast, Sliced Thinly

Broccoli Rabe

Minced Garlic

Onion Julienne

Sliced Mushrooms

Red, Yellow, and Green Peppers Julienne

Freshly Sliced Banana Peppers

Grape Tomatoes

Bread Crumbs

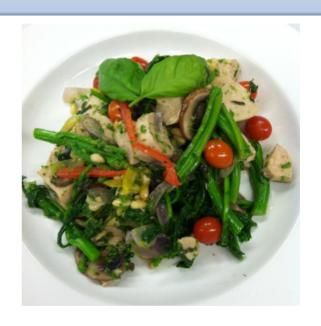
Basil Chiffonade

Chicken Stock

White Wine

Salt and pepper as Needed

Pine Nuts



Sauté chicken with olive oil until cooked and deglaze pan with white wine. Reserve the liquid and chicken in a separate bowl. Sauté the garlic and onion, being careful not to brown the garlic. Add peppers, mushrooms, and banana peppers, then sauté.

Steam the Broccoli Rabe until it turns a bright green color. Add chicken and tomatoes to the saute pan. Saute and add the Broccoli Rabe. Toss. Add the reserved liquid and chicken stock to keep moist. Season with salt and pepper and add pine nuts.

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